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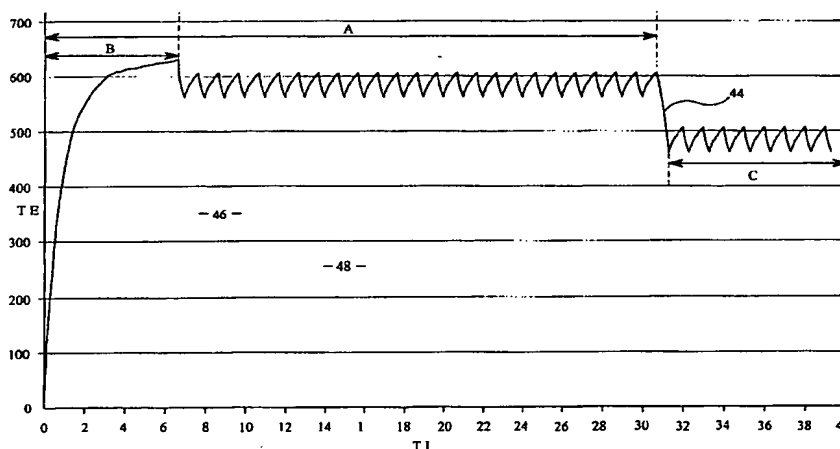
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(54) Title: APPARATUS AND METHOD FOR CONTROLLING AN ELECTRIC HEATING ASSEMBLY



(57) Abstract: In apparatus and a method for providing electronic control of an electric heating assembly, a radiant electric heater (10, 110) is arranged at a lower surface (22, 124) of a glass-ceramic cooking plate (12, 112), the plate having an upper surface (40, 138) for receiving a cooking vessel (42, 136A, 136B). A temperature sensor (24, 140) monitors temperature at or adjacent to the cooking plate (12, 112) and provides an electrical output as a function of temperature. Control means (30, 142) connected to the temperature sensor (24, 140) and to the heater (10, 110) controls energising of the heater from a power supply (28, 134) for energising the heater at a plurality of user selectable power levels including a full power level. When the heater (10, 110) is energised at the full power level it is energised to heat the cooking plate (12, 112) to a first temperature level during a predetermined initial period (A) of 20 to 50 minutes and is thereafter (C) energised to heat the cooking plate to a second temperature level, lower than the first temperature level.

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METHOD OF AVOIDING UNACCEPTABLY HIGH TEMPERATURES OF A
WALL ADJACENT TO A COOKING APPLIANCE

This invention relates to a method of avoiding
5 unacceptably high temperatures of a wall adjacent to a
cooking appliance.

When a radiant electric heater is operating beneath a
glass-ceramic cooking plate, in order to heat a cooking
10 vessel located on an upper surface of the cooking plate,
the lower surface of the cooking plate is heated by
direct radiation from the heater and heat is transferred
through the cooking plate to the cooking vessel on the
upper surface. In free radiation conditions, that is
15 without any cooking vessel on the cooking plate, the
radiant heaters in a glass-ceramic cooktop appliance will
transmit heat to a back wall, for example a wall of a
kitchen, and to any side wall adjacent to the cooktop.
Temperature limits for the back wall and any side walls
20 are specified in European Safety Standard EN60335.

Further, in order to prevent thermal damage occurring to
the cooking plate, the temperature, particularly of the
lower surface, must be controlled. In order to control
25 the temperature of the lower surface of the glass-ceramic
cooking plate, temperature limiters are provided in
heaters to de-energise the heaters at a predetermined
temperature. Such limiters, which have generally been of
electro-mechanical construction, are set to respond to

AMENDED SHEET

NOT 34 AMEND

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the temperature of the upper surface of the cooking plate.

As a precaution, in order to meet the various requirements of the glass-ceramic cooktop and appropriate safety standards, the temperature limiter is generally set to switch, in free radiation conditions, at a relatively low temperature of the upper surface (commonly referred to as top glass temperature), which may be less than 550 degrees Celsius. Such an arrangement is unsatisfactory as it means that the rate of heat transfer, particularly to cooking vessels having less than ideal contact with the upper surface of the cooking plate, is reduced by premature switching of the limiter, making it impossible to make maximum and optimum use of the available power of the heaters.

It is known from EP-A-0 886 459 to provide an initial temperature boost such that the temperature of a glass ceramic cooking plate exceeds a predetermined continuous safe level. This is balanced by subsequently reducing the temperature such that in the longer term the continuous safe temperature is not exceeded. The initial boost is relatively short, about 10 minutes, and the subsequent temperature reduction is to preserve the life of the glass ceramic cooktop, not to satisfy back wall and side wall temperature requirements.

It is an object of the present invention to overcome or minimise the above problem.

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According to the present invention there is provided a method of avoiding unacceptably high temperatures of a wall adjacent to a cooking appliance comprising:
a glass-ceramic plate having an upper surface for
5 receiving a cooking vessel and a lower surface;
a radiant electric heater arranged at the lower surface of a glass-ceramic cooking plate; and
electronic control apparatus including:

10 a temperature sensor for monitoring temperature at or adjacent to the cooking plate, which sensor provides an electrical output as a function of temperature; and
control means connected to the temperature sensor and to the heater, for controlling energising of the
15 heater from a power supply, the control means being adapted and arranged to energise the heater at a plurality of user selectable power levels including a full power level,

20 wherein

the control means is adapted such that, when the heater is energised at the full power level, in order to avoid unacceptably high temperatures of a wall adjacent to the
25 cooking appliance, the heater is energised to heat the cooking plate to a first temperature level for a predetermined initial period of 20 to 50 minutes and is thereafter energised to heat the cooking plate to a second temperature level, lower than the first
30 temperature level.

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During an initial minor proportion of the predetermined initial period the heater may be energised at a boost power level, in excess of the first power level.

- 5 The second temperature level may be between about 75 percent and about 85 percent, preferably about 83 percent, of the first temperature level.

- 10 The length of the predetermined initial period may be dependent on the time elapsed since the control means was last at full power. The length of the predetermined initial period may be inversely proportional to the time elapsed since the control means was last at the full power level.

- 15 Reduction from the first temperature level to the second temperature level may be effected in a continuous or stepwise manner. If stepwise it may be effected in a single step or in a plurality of steps.

- 20 The control means may comprise a microprocessor-based controller into which the predetermined initial period and a setting for the second temperature level are permanently programmed for automatic implementation.

- 25 The temperature sensor may provide an electrical output as a function of temperature of the upper surface of the glass-ceramic cooking plate.

- 30 The temperature sensor may comprise a device whose electrical resistance changes as a function of temperature and may comprise a platinum resistance temperature detector.

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The temperature sensor may be provided on, or spaced behind, the lower surface of the glass-ceramic cooking plate.

- 5 The heater may have a main heating zone at least partially surrounded by at least one additional heating zone, the main heating zone being energisable alone or together with the at least one additional heating zone. The at least one additional heating zone may be arranged
10 against at least one side of the main heating zone, for example at opposite sides thereof. The predetermined initial time may be about 20 minutes to about 40 minutes when the main heating zone is energised together with the at least one additional heating zone, and may be about
15 30 minutes to about 50 minutes when the main heating zone is energised alone.

Alternatively, in particular where only a single heating zone is provided the predetermined initial time may be
20 about 20 minutes to about 40 minutes.

The present invention enables full available power of a radiant heater to be applied for the maximum period of time, without the specified limit temperature for EN60335
25 being exceeded.

The settings for the predetermined initial period and the second temperature level are determined by experiment during manufacture, for each specific heater assembly,
30 and fixedly programmed into the control means during the manufacturing process.

For a better understanding of the invention and to show more clearly how it may be carried into effect, reference

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will now be made, by way of example, to the accompanying drawings in which:

Figure 1 is a diagrammatic perspective view showing a
5 glass-ceramic cooktop appliance mounted adjacent to a
back wall and a side wall;

Figure 2 is a plan view of one embodiment of an electric
heater assembly adapted for control according to the
10 present invention;

Figure 3 is a section along line A-A of the heater of the
assembly of Figure 2;

15 Figure 4 is a graphical illustration of temperature of
the upper surface of a cooking plate in the heating
assembly of Figures 2 and 3, during control according to
the present invention;

20 Figure 5 is a graphical illustration of power levels
supplied to a heater during operation of the cooking
assembly of Figures 2 and 3;

Figure 6 is a plan view of another embodiment of an
25 electric heater assembly adapted for control according to
the present invention;

Figure 7 is a cross-sectional view of the heater of the
assembly of Figure 6;

30 Figure 8 is a graphical illustration of temperature of
the upper surface of a cooking plate in the heating
assemblies of Figures 6 and 7, during control according
to the present invention; and

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Figures 9 and 10 are plan views of alternative embodiments of electric heaters for use in an assembly for control according to the present invention.

Referring to Figure 1, there is shown a glass-ceramic
5 cooktop appliance 2 mounted on a counter surface 4
adjacent to a back wall 6 and a side wall 8.

Referring to Figures 2 and 3, an electric heater 10 is
arranged beneath a glass-ceramic cooking plate 12 in the
10 cooking appliance 2. The heater 10 comprises a metal
dish 14 having a base layer 16 of thermal insulation
material, such as microporous thermal insulation
material. A heating element 18 is supported on the base
layer 16. As shown, the heating element 18 comprises a
15 corrugated metal ribbon supported edgewise on the base
layer 16. However, the heating element 18 could comprise
other forms, such as wire or foil, or one or more
infrared lamps. Any of the well-known forms of heating
element, or combinations thereof, could be considered.

20 A peripheral wall 20 of thermal insulation material is
provided, a top surface of which contacts a lower surface
22 of the glass-ceramic cooking plate 12.

25 A temperature sensor 24 is arranged to extend partially
across the heater, between the heating element 18 and the
cooking plate 12. The temperature sensor 24 comprises a
tube containing a device which provides an electrical
output as a function of temperature or a beam or other
30 member carrying a device which provides an electrical
output as a function of temperature. Such device may
have an electrical parameter, such as electrical
resistance, which changes as a function of temperature.
In particular, the device comprises a platinum resistance
35 temperature detector.

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As an alternative to the temperature sensor 24, a temperature sensor could be provided deposited on, or secured in contact with, the lower surface 22 of the cooking plate 12.

5

A terminal block 26 is arranged at the edge of the heater and by means of which the heating element 18 is electrically connected to a power supply 28 for energising.

10

Control circuitry 30 is provided for the heater 10. Such control circuitry comprises a microcontroller 32, which is a microprocessor-based control unit. An energy regulator 34 is also provided, which has a control knob 36 by means of which a plurality of user-selectable energy (power level) settings of the heater 10, including a full power setting, can be achieved in known manner.

15

Power is supplied to the heater 10 from the power supply 28 by way of a relay 38, or by way of a solid state switch means, such as a triac.

20

The temperature sensor 24 is calibrated in association with the microcontroller 32 to provide an electrical output which is tuned as a function of temperature of an upper surface 40 of the cooking plate 12, which upper surface 40 is arranged to receive a cooking vessel 42.

25

The temperature of the glass-ceramic cooking plate 12 must not exceed a certain level in order to prevent thermal damage to the glass-ceramic material. For optimum cooking performance, it is required to be able to heat up the cooking vessel 42 and its contents as rapidly as possible, for example to achieve rapid boiling of the contents of the cooking vessel 42. Accordingly, it is

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desirable for the temperature of the upper surface 40 of the cooking plate 12, at which the temperature sensor 24 operates for controlling the heater 18, to be as high as permissible. However, this must not be such as to result in an unacceptably high temperature of the cooking plate 12, or an unacceptably high temperature of the back wall a limit for which is specified in European Safety Standard EN60335.

10 In the present invention it has been found that for a heater 10 operated in a free radiation condition at a full power level setting and controlled by way of the temperature sensor 24, such conditions can be safely maintained with the cooking plate at a first temperature level for a predetermined initial period without the temperature of the back wall 6 and side wall 8 exceeding the specified limit. It has been found that such predetermined initial period is from about 20 to about 40 minutes and is typically about 30 minutes. It has also been found that if, at the end of such predetermined initial period, the power level of the heater 10 is then reduced such that the temperature of the cooking plate is reduced from the first temperature level to a second temperature level which is between about 75 percent and 85 percent, preferably about 83 percent, of the first temperature level (corresponding to a power level of about 60 percent to about 70 percent of the power level corresponding to the first temperature level), the temperature of the back wall 6 and side wall 8 is maintained at a level which does not exceed the specified limit. The microcontroller 32 is programmed in the factory, during manufacture of the heater 10 and its associated control circuitry, with the necessary data for the predetermined initial period and the reduced temperature level. Such programmed data is thereafter

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automatically implemented by the microcontroller 32 to control the heater 10.

The controlling operation is illustrated in Figure 4, which is a plot of the temperature TE in degrees Celsius of the upper surface 40 of the cooking plate 12 (known as the top glass temperature) against time TI in minutes at the full power setting. During a pre-set initial period A of 30 minutes, the heater 10 is operated at a boost power level for a period B of about 7 minutes, followed by operation at a normal full power level for a further 23 minutes. During the boost period, the temperature of the upper surface 40 of the cooking plate 12 exceeds 600 degrees Celsius and during the remainder of the predetermined initial period the temperature of the upper surface 40 of the cooking plate 12 is maintained at around 600 degrees Celsius. This enables rapid heating to boiling to take place in the cooking vessel 42. However, during this initial period A the temperature of the back wall 6 and side wall 8 does not exceed the limit specified by European Safety Standard EN60335. At the end of the period A, the microcontroller 32 automatically reduces the power level of the heater 10 to a lower fallback level such that the temperature of the cooking plate reduces to a second temperature which is about 75 to 85 percent, preferably about 83 percent, of the previous (first) temperature level. Such reduction, as denoted by reference numeral 44, can be effected in one or more steps, or continuously. During the subsequent ongoing period C, the temperature of the upper surface 40 of the cooking plate 12 is maintained at about 500 degrees Celsius and this ensures that the back wall 6 and side wall 8 are maintained at a temperature which does not exceed the specified limit. However, as shown in Figure 4, the reduced temperature level is not such as to

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interfere with a temperature band 46, required for frying activities, and a temperature band 48, required for continuous boiling/simmering activities.

- 5 During normal operation, the heater 10 may be switched off, or to a lower power level setting, by a user and then back to full power while the temperature of the back wall 6 and side wall 8 is still elevated. In this case the fallback (second) temperature level requires to be
10 re-introduced in a short time compared with the situation when the heater is first energised. In this case, the time at full (first) power (i.e., first temperature), originally set to full power, may be reduced by an amount inversely proportional to the time interval since the
15 heater was last at full power.

Thus, for example, the time before the heater is operated at the fallback temperature level may be the initial time (e.g., 30 minutes) less half the time interval since the
20 heater was last at full power. As a practical example, as illustrated in Figure 5, the heater is switched to full power, and reverts to the fallback temperature level after 30 minutes as shown by point E. The heater is then switched off, or to low power, at 40 minutes as
25 represented by point F and is subsequently switched back to full power at 50 minutes as represented by point G. In this case, the heater remains at full power for $(50 - 30)/2$ minutes, i.e. 10 minutes, before reverting to the fallback temperature level as represented by point H.

30

In more detail, after the heater is switched to full power from cold, for example to boil a pan of water, the power level is set by the control circuitry at the boost power level for a period of 7 minutes to provide
35 accelerated initial heat up. At point D, the power level

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is reduced to normal full power, that is to the first temperature. At point E, that is after a total of 30 minutes of boost and full power, the temperature level reverts to the fallback (second) temperature level. At 5 this temperature level, the heat output is such that the temperature of the back wall 6 and the side wall 8 will not exceed the maximum specified by EN60335, but at the same time is sufficient to maintain a significant volume of water at a fast boil or to fry. At point F, after 40 10 minutes of cooking the user either switches the heater off or to a lower power setting. At point G, 20 minutes after the heater was last at full power level, the user switches the heater back to full power. The control circuitry maintains the full power (first temperature) 15 level for half of twenty minutes, i.e. for 10 minutes, and at point H, after 10 minutes at full power, the temperature level reverts to the fallback (second) temperature level.

20 In practice, the manner in which the time before the heater reverts to fallback temperature level is determined may be established from experimental data and could be other than a simple inverse proportionality.

25 Referring to Figures 6 and 7, an electric heater 110 is arranged beneath a glass-ceramic cooking plate 112 in a cooking appliance (not shown in detail). The heater 110 comprises a metal dish 114 having a base layer 116 of thermal insulation material, such as microporous thermal 30 insulation material.

The heater 110 is arranged to provide two concentric heating zones. A main heating zone 118 is surrounded by an additional heating zone 120, the zones 118, 120 being 35 separated by a dividing wall 122 of thermal insulation

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material, a top surface of which contacts a lower surface 124 of the glass-ceramic cooking plate 112. A peripheral wall 126 of thermal insulation material is also provided, having a top surface which contacts the lower surface 124
5 of the glass-ceramic cooking plate 112.

The centrally located main heating zone 118 has at least one heating element 128, supported relative to the base layer 116. The additional heating zone 120 also has at
10 least one heating element 130, supported relative to the base layer 116. The heating elements 128, 130 are of well known form and may, for example, comprise corrugated metal ribbon elements.

15 A terminal block 132 is arranged at the edge of the heater 110 and by means of which the heating elements 128, 130 are electrically connected to a power supply 134 for energising.

20 The heating elements 128, 130 are arranged to be connected so that the heating element 128 can be operated alone, whereby the main heating zone 118 is energised alone, for heating a small cooking vessel 136A located on an upper surface 138 of the cooking plate 112. The
25 heating element 128 can also be operated together with the heating element 130, whereby the main heating zone 118 is energised together with the additional heating zone 120, for heating a larger cooking vessel 136B located on the upper surface 138 of the cooking plate
30 112.

A temperature sensor 140 is arranged to extend partially across the heater, between the heating elements 128, 130 and the cooking plate 112. The temperature sensor 140
35 comprises a tube containing a device which provides an

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electrical output as a function of temperature. Such device may have an electrical parameter, such as electrical resistance, which changes as a function of temperature. In particular, the device comprises a platinum resistance temperature detector.

As an alternative to the temperature sensor 140, a temperature sensor could be provided deposited on, or secured in contact with, the lower surface 124 of the cooking plate 112.

Control circuitry 142 is provided for the heater 110. Such control circuitry comprises a microcontroller 144, which is a microprocessor-based control unit. An energy regulator 146 is also provided, which has a control knob 148 by means of which a plurality of user-selectable energy (power level) settings of the heater 110, including a full power setting, can be achieved in known manner.

Power is supplied to the heater 110 from the power supply 134 by way of a relay 150, or by way of a solid state switch means, such as a triac.

The temperature sensor 140 is calibrated in association with the microcontroller 144 to provide an electrical output which is tuned as a function of temperature of the upper surface 138 of the cooking plate 112.

The temperature of the glass-ceramic cooking plate 112 must not exceed a certain level in order to prevent thermal damage to the glass-ceramic material. For optimum cooking performance, it is required to be able to heat up the cooking vessel 136A, 136B and its contents as rapidly as possible, for example to achieve rapid boiling

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of the contents of the cooking vessel 136A, 136B.
Accordingly, it is desirable for the temperature of the
upper surface 138 of the cooking plate 112, at which the
temperature sensor 140 operates for controlling the
5 heater 110, to be as high as permissible. However, as
noted previously this must not be such as to result in an
unacceptably high temperature of the cooking plate 112,
or an unacceptably high temperature of the back wall 6 or
side wall 8, a limit for which is specified in European
10 Safety Standard EN60335.

It has been found that for a heater 110 operated in a
free radiation condition at a full temperature (power)
level setting with the main heating zone 118 energised
15 alone, and controlled by way of the temperature sensor
140, such conditions can be safely maintained at a first
temperature level for a predetermined initial period
without the temperature of the back wall 6 and side wall
8 exceeding the specified limit. It has been found that
20 such predetermined initial period is from about 30 to
about 50 minutes and is typically about 40 minutes. It
has also been found that if, at the end of such
predetermined initial period, the temperature level of
the heater 110 is then reduced from the first temperature
25 level to a second temperature level which is between
about 75 percent and about 85 percent, preferably about
83 percent, of the first temperature level, the
temperature of the back wall 6 and side wall 8 is
maintained at a level which does not exceed the specified
30 limit.

If the heater 110 is operated in a free radiation
condition at a full temperature (power) level setting
with the main heating zone 118 energised together with
35 the additional heating zone 120, then because of the

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higher resulting power and the larger heated area, the temperature of the back wall 6 and side wall 8 rises more rapidly and their specified temperature limit is reached sooner than when the main heating zone is energised alone. In this case, the predetermined initial period which can be safely maintained at the first temperature level, before reducing to the second temperature level, without the temperature of the back wall 6 and side wall 8 exceeding the specified limit, is shorter and is from about 20 to about 40 minutes and is typically about 30 minutes. However, under certain circumstances the predetermined initial period can be as little as 10 minutes.

The microcontroller 144 is programmed in the factory, during manufacture of the heater 110 and its associated control circuitry, with the necessary data for the values of the predetermined initial period, according to whether the main heating zone 118 is energised alone or together with the additional heating zone 120, and also the value for the reduced second temperature level. Such programmed data is thereafter automatically implemented by the microcontroller 144 to safely control the heater 110.

The controlling operation is illustrated in Figure 8, which is a plot of the temperature TE in degrees Celsius of the upper surface 138 of the cooking plate 112 (known as the top glass temperature) against time TI in minutes at the full power setting. With the main heating zone 118 energised alone, during a pre-set initial period A1 of 40 minutes the heater 110 is operated at a boost power level for a period B of about 7 minutes, followed by operation at a normal first temperature (full power) level for a further 33 minutes. During the boost period,

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the temperature of the upper surface 138 of the cooking plate 112 exceeds 600 degrees Celsius and during the remainder of the predetermined initial period A1 the temperature of the upper surface 138 of the cooking plate 112 is maintained at around 600 degrees Celsius. This enables rapid heating to boiling to take place in the cooking vessel 136A. However, during this initial period A1, the temperature of the back wall 6 and the side wall 8 does not exceed the limit specified by European Safety Standard EN60335. At the end of the period A1, the microcontroller 144 automatically reduces the temperature level of the heater 110 to a lower (second) fallback temperature level which is about 75 to 85 percent of the previous full (first) temperature level. Such reduction, as denoted by reference numeral 152, can be effected in one or more steps, or continuously. During the subsequent ongoing period C, the temperature of the upper surface 138 of the cooking plate 112 is maintained at about 500 degrees Celsius and this ensures that the back wall 6 and side wall 8 are maintained at a temperature which does not exceed the specified limit. However, as shown in Figure 8, the reduced temperature level is not such as to interfere with a temperature band 154, required for frying activities, and a temperature band 156, required for continuous boiling/simmering activities.

When the main heating zone 118 is energised together with the additional heating zone 120, then because of the higher resulting power and increased heated area in the heater 110, the temperature of the back wall 6 and side wall 8 rises more rapidly and reaches its specified limit sooner than when the main heating zone 118 is energised alone at the boost power level followed by the normal full (first) temperature level. In this case a reduced

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predetermined initial period A2 of about 30 minutes is automatically implemented by the microcontroller 144 and at the end of which the temperature level is automatically reduced by the microcontroller 144 to the lower (second temperature) fallback level, as denoted by reference numeral 152A and shown by the broken line portion of the graph. This ensures that the specified limit for the temperature of the back wall 6 and side wall 8 is not exceeded, while ensuring optimised performance of the heater 110.

During normal operation, the heater 110 may be switched off, or to a lower power level setting, by a user and then back to full power while the temperature of the back wall 6 and side wall 8 is still elevated. In this case, the fallback (second) temperature level requires to be re-introduced in a short time compared with the situation when the heater is first energised. In such case, the time at full (first) temperature, originally set to full power, may be reduced by an amount inversely proportional to the time interval since the heater was last at full power.

Although Figure 6 shows a heater 110 in which the main heating zone 118 is concentrically arranged with the additional heating zone 120, other arrangements are possible. As shown in Figure 9 a heater 110 may comprise an oval arrangement in which the main heating zone 118, provided with heating element 128, is bordered at one side by the additional heating zone 120, provided with heating element 130. The heater 110 has a peripheral wall 126 of thermal insulation material and a dividing wall 122, also of thermal insulation material.

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As shown in Figure 10, a heater 110 may comprise what is known as an angel arrangement in which the main heating zone 118, provided with heating element 128, is bordered on opposite sides by wing-like additional heating zones 120, provided with heating elements 130. The heater 110 has a dividing wall arrangement 122 of thermal insulation material and a peripheral wall arrangement 126, also of thermal insulation material. The heaters 110 of Figures 9 and 10 are operated and controlled in the same way as the heater 110 of Figure 6.

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CLAIMS

1. A method of avoiding unacceptably high temperatures of a wall adjacent to a cooking appliance comprising:
- 5 a glass-ceramic plate (12, 112) having an upper surface for receiving a cooking vessel (42 136A, 136B) and a lower surface;
- a radiant electric heater (10, 110) arranged at the lower surface of a glass-ceramic cooking plate (12, 112); and
- 10 electronic control apparatus including:
- a temperature sensor (24, 140) for monitoring temperature at or adjacent to the cooking plate, which sensor provides an electrical output as a function of temperature; and
- 15 control means (30, 142) connected to the temperature sensor and to the heater, for controlling energising of the heater from a power supply (28, 134), the control means being adapted and arranged to energise the heater at a plurality of user selectable power
- 20 levels including a full power level,

characterised by

- the control means (30, 142) being adapted such that, when
- 25 the heater (10, 110) is energised at the full power level, in order to avoid unacceptably high temperatures of a wall adjacent to the cooking appliance, the heater is energised to heat the cooking plate (12, 112) to a first temperature level for a predetermined initial
- 30 period of 20 to 50 minutes and is thereafter energised to heat the cooking plate to a second temperature level, lower than the first temperature level.

2. A method according to claim 1, characterised in that
- 35 during an initial minor proportion of the predetermined

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initial period the heater (10, 110) is energised at a boost temperature level, in excess of the first temperature level.

- 5 3. A method according to claim 1 or 2, characterised in that the second temperature level is between about 75 percent and about 85 percent of the first temperature level.
- 10 4. A method according to claim 3, characterised in that the second temperature is about 83 percent of the first temperature level.
- 15 5. A method according to any preceding claim, characterised in that the length of the predetermined initial period is dependent on the time elapsed since the control means (30, 142) was last at the full power level.
- 20 6. A method according to claim 5, characterised in that the length of the predetermined initial period is inversely proportional to the time elapsed since the control means (30, 142) was last at the full power level.
- 25 7. A method according to any preceding claim, characterised in that reduction from the first temperature level to the second temperature level is effected in a continuous manner.
- 30 8. A method according to any one of claims 1 to 6, characterised in that reduction from the first temperature level to the second temperature level is effected in a stepwise manner.

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9. A method according to claim 8, characterised in that reduction from the first temperature level to the second temperature level is effected in a single step.

5 10. A method according to claim 9, characterised in that reduction from the first temperature level to the second temperature level is effected in a plurality of steps.

11. A method according to any preceding claim,
10 characterised in that the control means (30, 142) comprises a microprocessor-based controller (32, 144) into which the predetermined initial period and a setting for the second temperature level are programmed for automatic implementation.

15

12. A method according to any preceding claim, characterised in that the temperature sensor (24, 140) provides an electrical output as a function of temperature of the upper surface of the glass-ceramic
20 cooking plate (12, 112).

13. A method according to any preceding claim, characterised in that the temperature sensor (24, 140) comprises a device whose electrical resistance changes as
25 a function of temperature.

14. A method according to claim 13, characterised in that the temperature sensor (24, 140) comprises a platinum resistance temperature detector.

30

15. A method according to any preceding claim, characterised in that the temperature sensor (24, 140) is provided on, or spaced behind, the lower surface of the glass-ceramic cooking plate (12, 112).

35

- 23 -

16. A method according to any preceding claim,
characterised in that the heater (110) has a main heating
zone (118) at least partly surrounded by at least one
additional heating zone (120), the main heating zone
5 being energisable alone or together with the at least one
additional heating zone.

17. A method according to claim 16, characterised in
that the at least one additional heating zone (120) is
10 arranged substantially concentrically with the main
heating zone (118).

18. A method according to claim 17, characterised in
that the at least one additional heating zone (120) is
15 arranged against at least one side of the main heating
zone (118).

19. A method according to claim 18, characterised in
that at least one additional heating zone (120) is
20 arranged at opposite sides of the main heating zone
(118).

20. A method according to any one of claims 16 to 19,
characterised in that the predetermined initial time is
25 about 20 minutes to about 40 minutes when the main
heating zone (118) is energised together with the at
least one additional heating zone (120), and is about 30
minutes to about 50 minutes when the main heating zone
(118) is energised alone.

30

21. A method according to any preceding claim,
characterised in that the predetermined initial time is
about 20 minutes to about 40 minutes.

ABSTRACT

APPARATUS AND METHOD FOR CONTROLLING AN ELECTRIC HEATING
ASSEMBLY

5

In apparatus and a method for providing electronic control of an electric heating assembly, a radiant electric heater (10, 110) is arranged at a lower surface (22, 124) of a glass-ceramic cooking plate (12, 112), the
10 plate having an upper surface (40, 138) for receiving a cooking vessel (42, 136A, 136B). A temperature sensor (24, 140) monitors temperature at or adjacent to the cooking plate (12, 112) and provides an electrical output as a function of temperature. Control means (30, 142)
15 connected to the temperature sensor (24, 140) and to the heater (10, 110) controls energising of the heater from a power supply (28, 134) for energising the heater at a plurality of user selectable power levels including a full power level. When the heater (10, 110) is energised
20 at the full power level it is energised to heat the cooking plate (12, 112) to a first temperature level during a predetermined initial period (A) of 20 to 50 minutes and is thereafter (C) energised to heat the cooking plate to a second temperature level, lower than
25 the first temperature level.

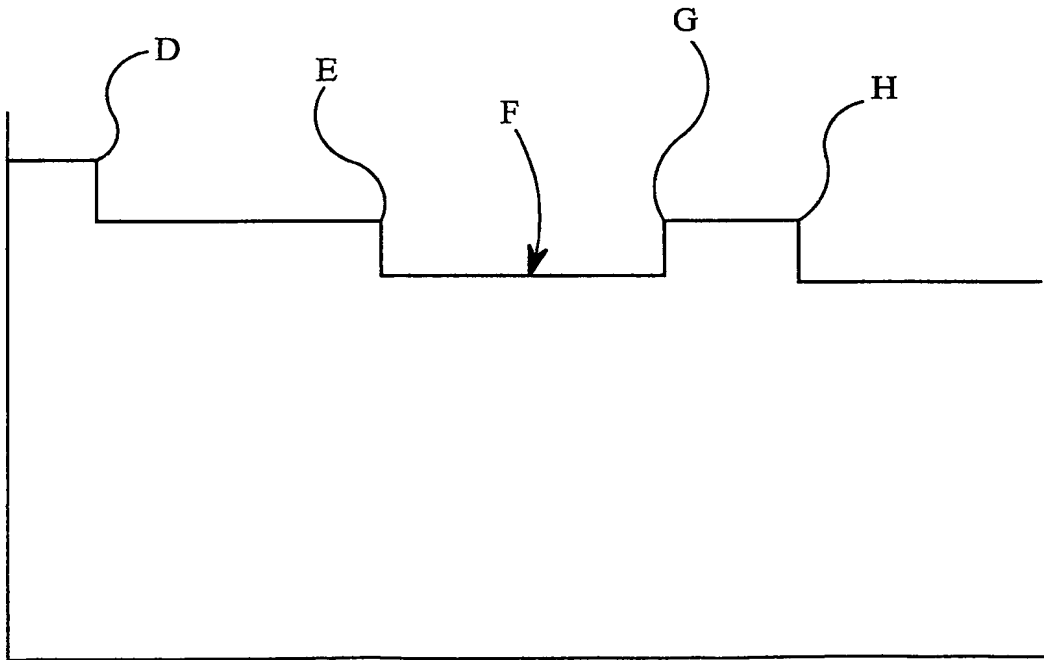
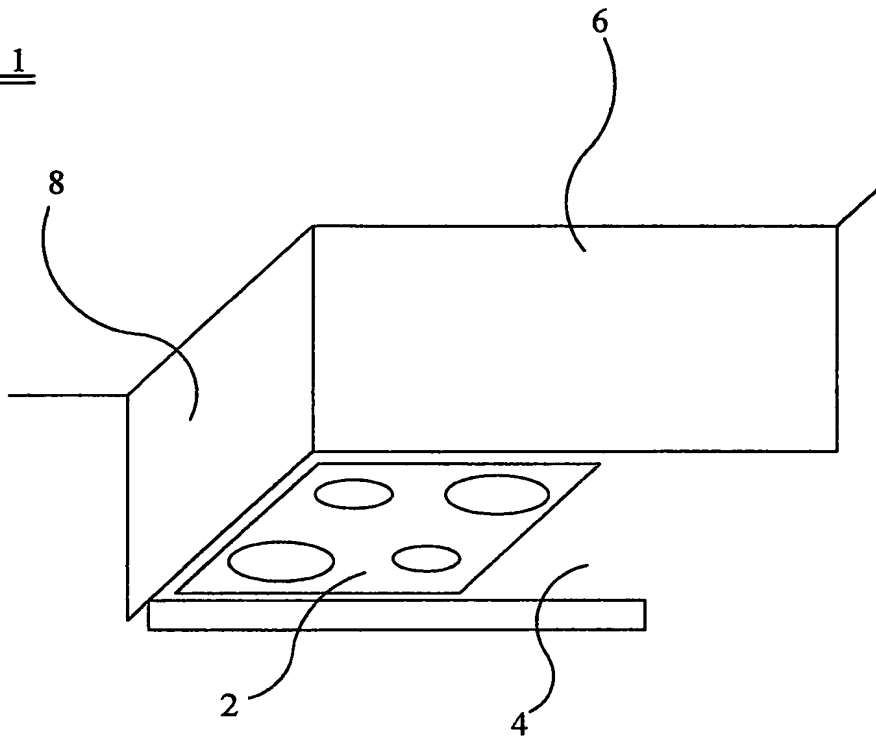
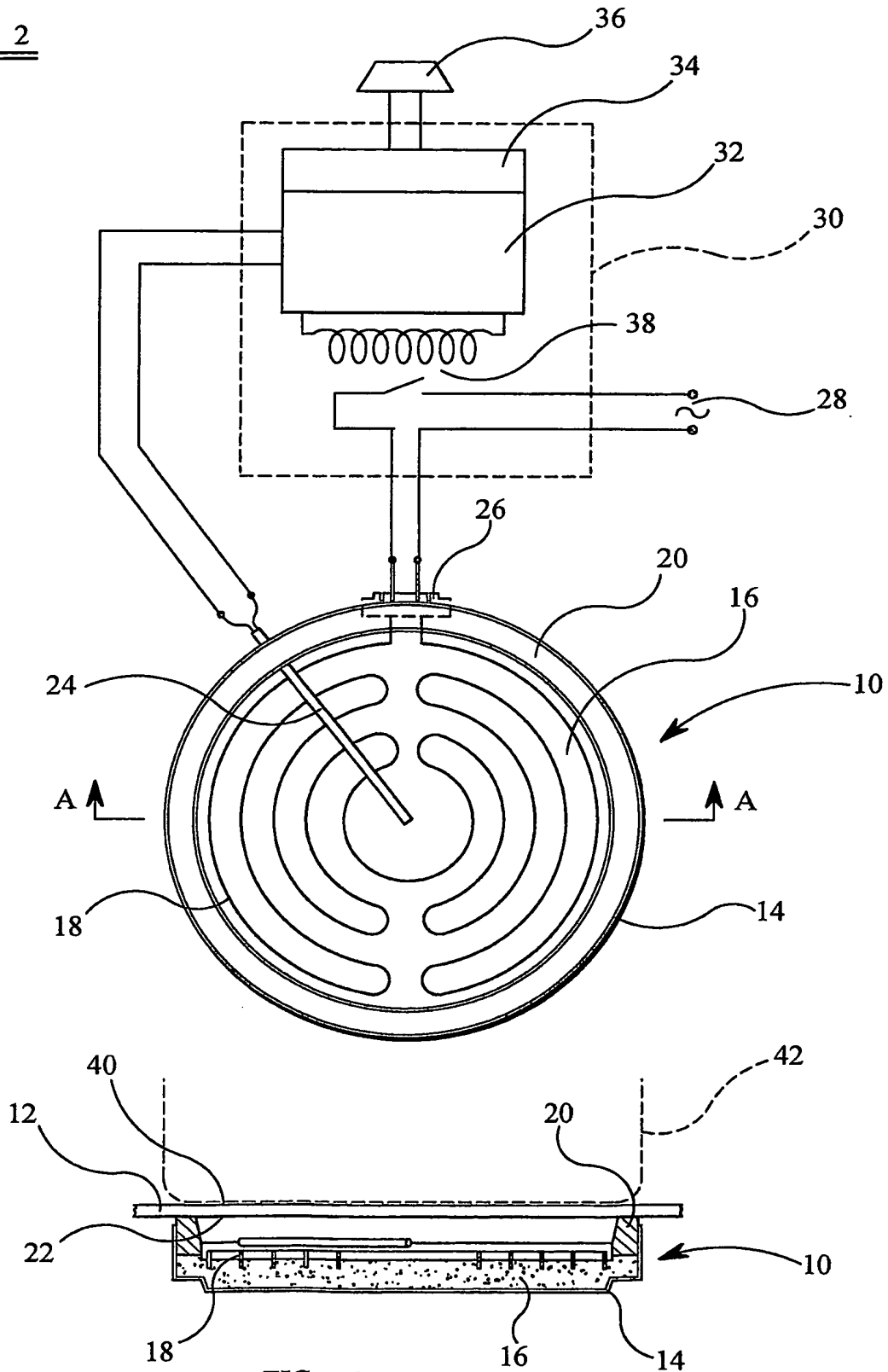
FIG 1FIG 5

FIG 2FIG 3

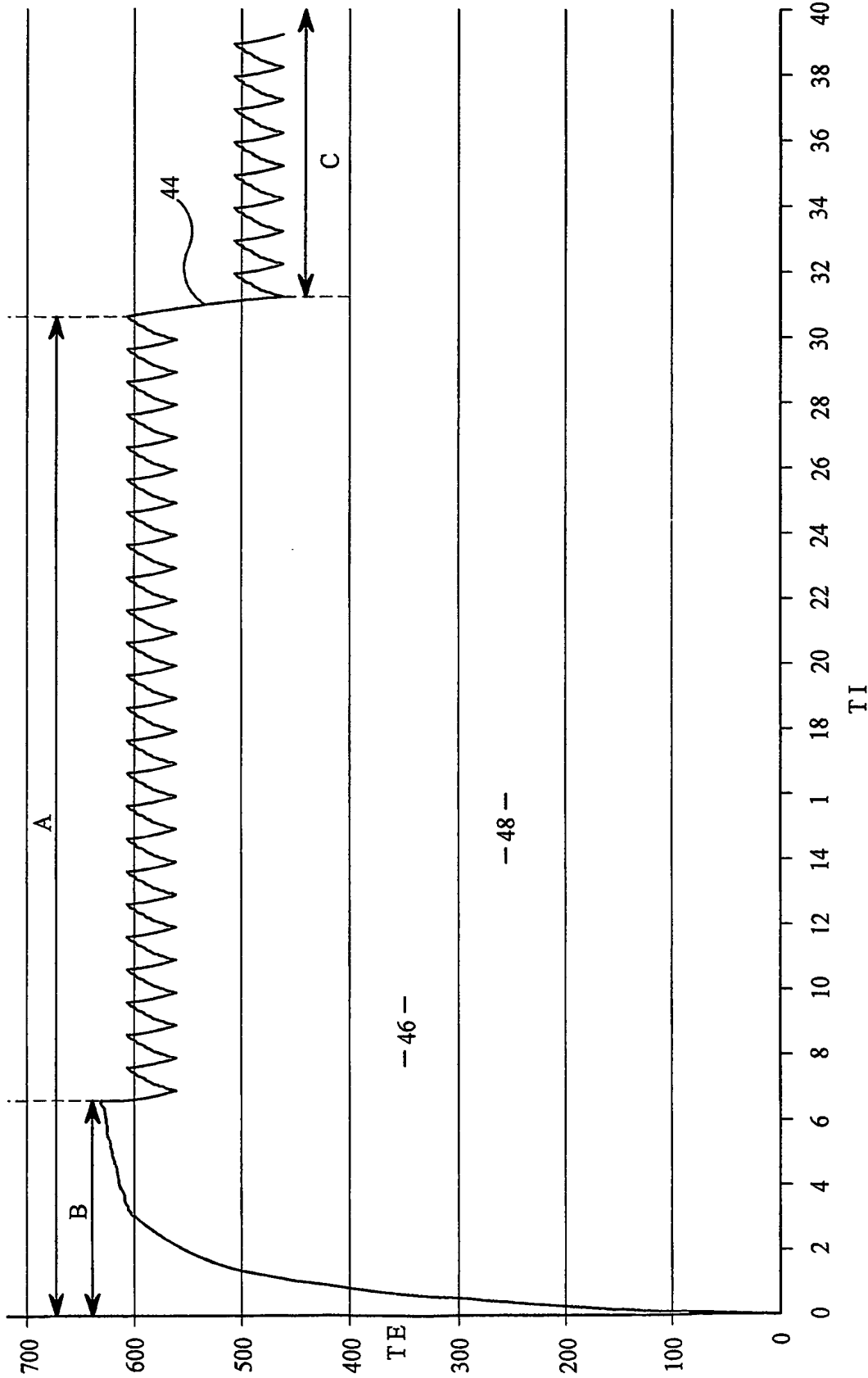
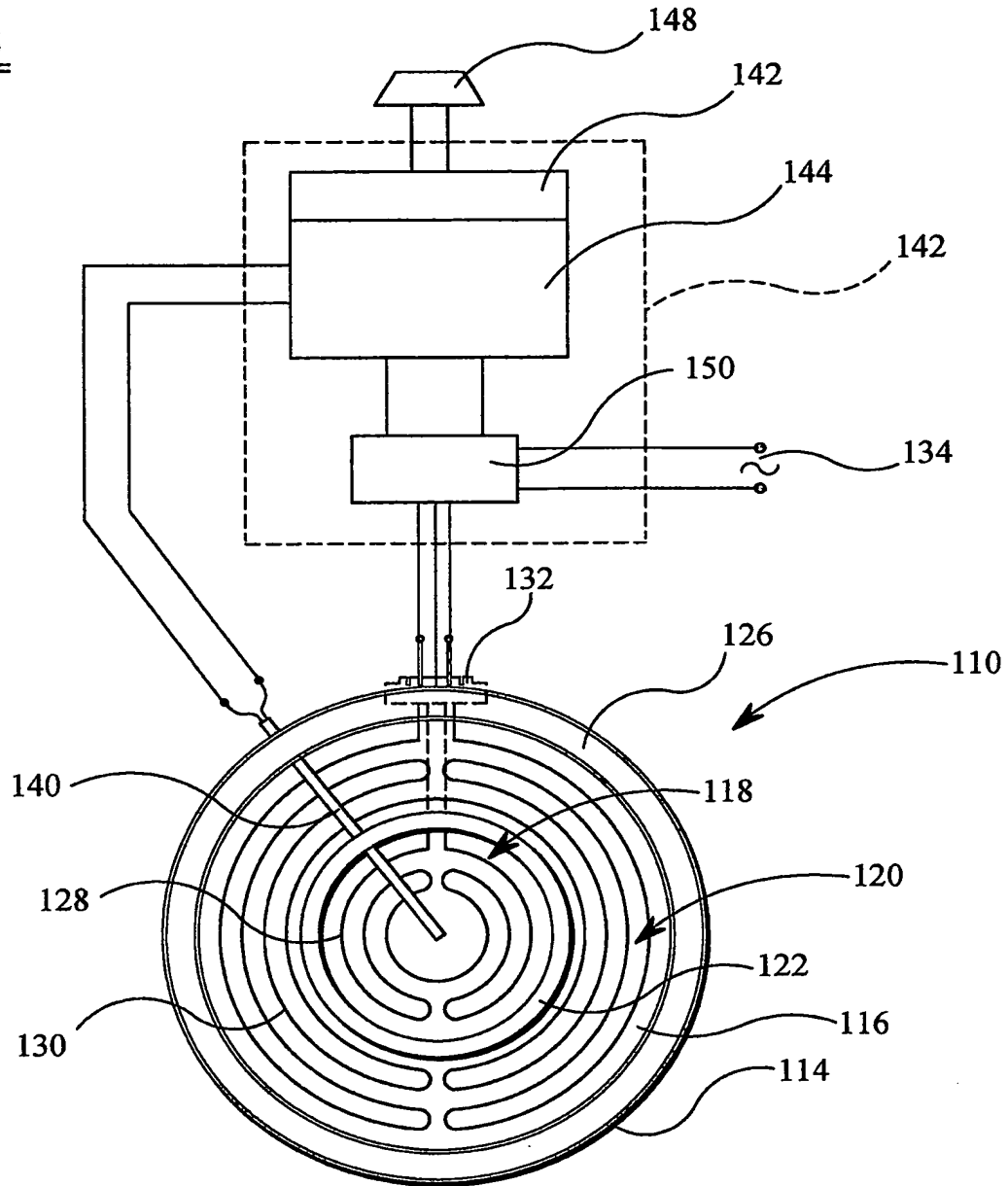
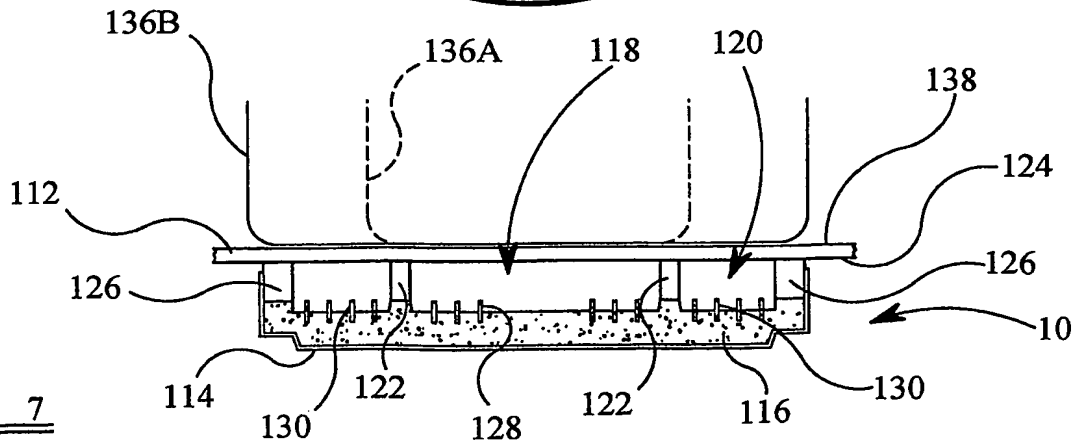


FIG 4

FIG 6FIG 7

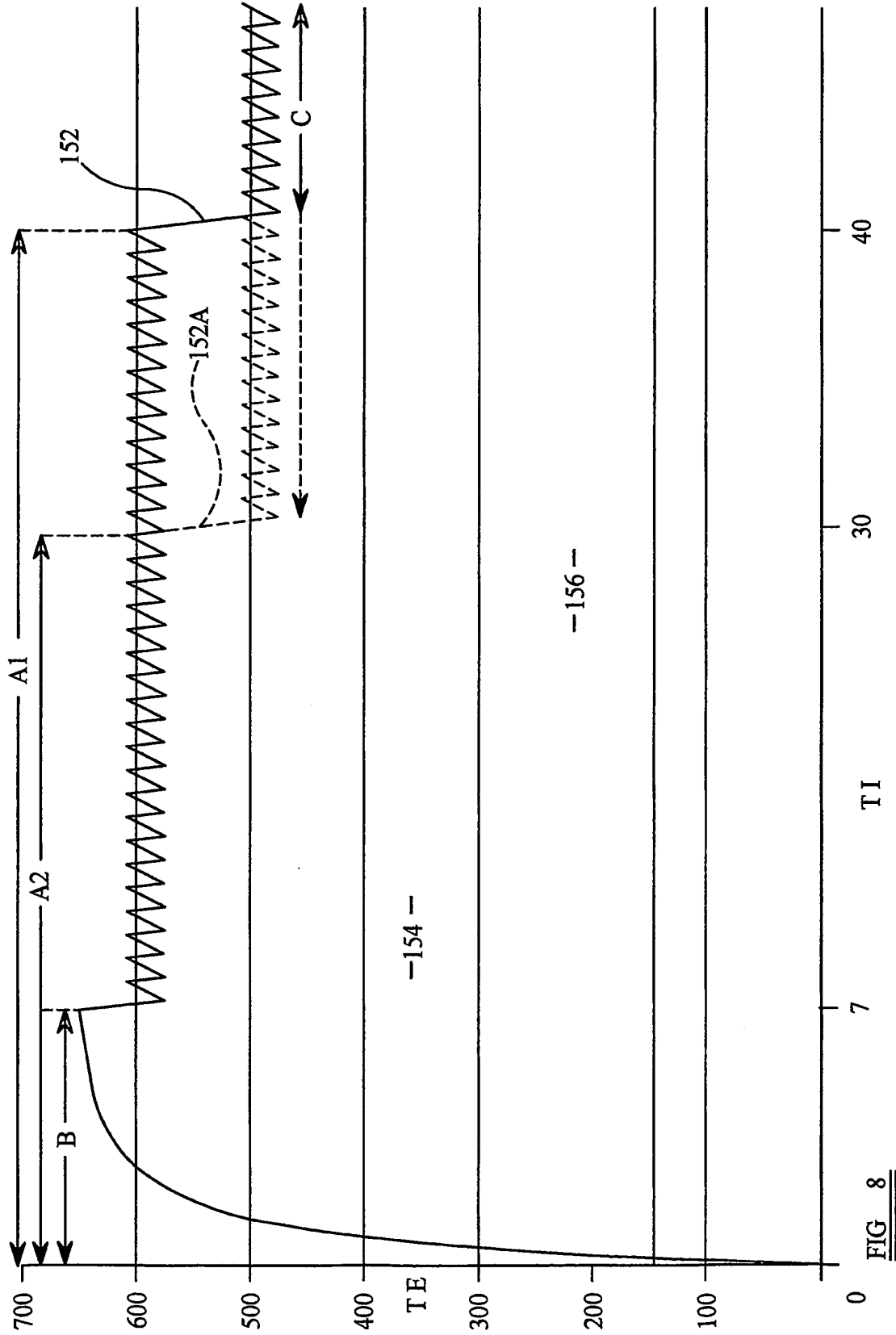
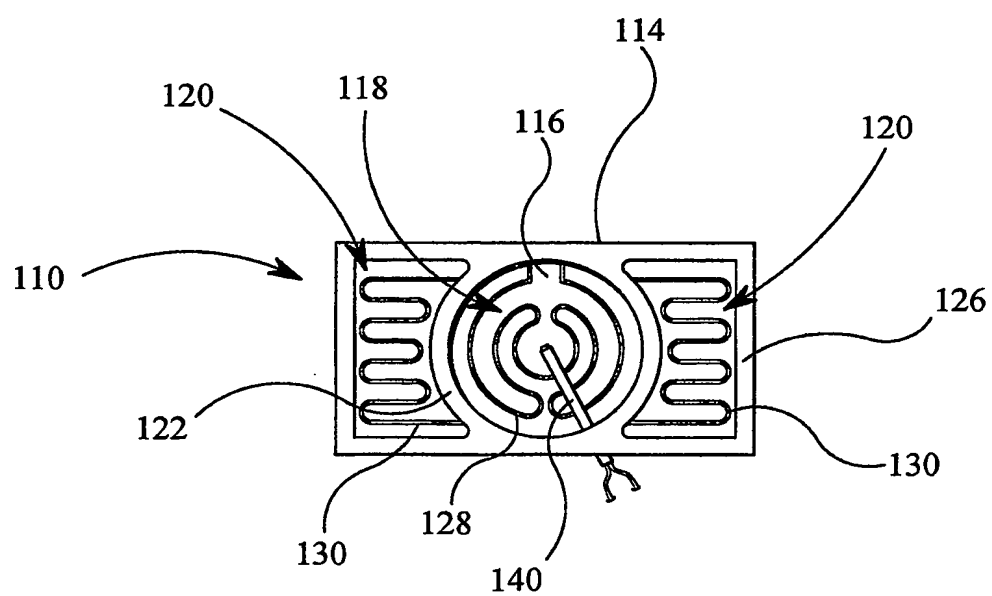
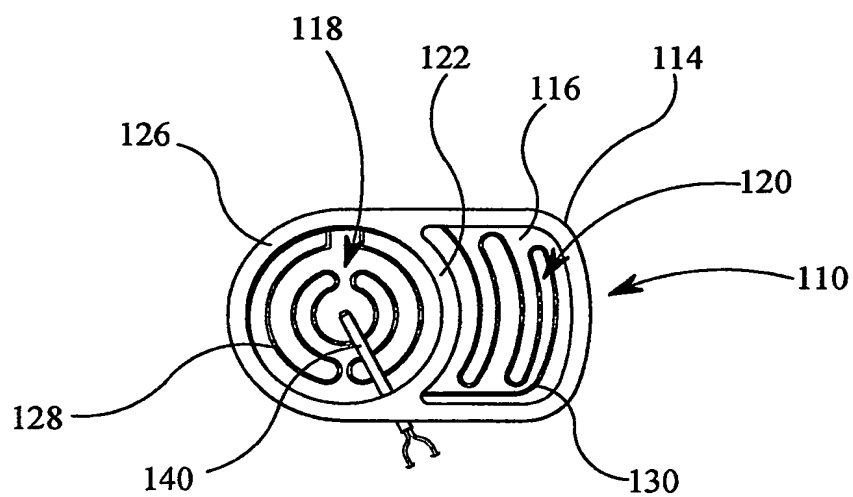


FIG 8

FIG 9FIG 10

INTERNATIONAL SEARCH REPORT

Inte application No
PCT/GB 03/00172

A. CLASSIFICATION OF SUBJECT MATTER

IPC 7 H05B3/74

According to International Patent Classification (IPC) or to both national classification and IPC

B. FIELDS SEARCHED

Minimum documentation searched (classification system followed by classification symbols)

IPC 7 H05B

Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched

Electronic data base consulted during the international search (name of data base and, where practical, search terms used)

EPO-Internal, PAJ

C. DOCUMENTS CONSIDERED TO BE RELEVANT

Category *	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
X	EP 0 886 459 A (CERAMASPEED LTD) 23 December 1998 (1998-12-23)	1-4, 7-43
Y	abstract column 1, line 1-11 column 1, line 42-54 column 2, line 46-50 column 5, line 42-55 column 6, line 10-25 column 7, line 3-6 claims 1, 17, 18, 22 figures 1-3	5, 6
Y	US 5 293 028 A (PAYNE THOMAS R) 8 March 1994 (1994-03-08) abstract column 6, line 27-33 column 8, line 36-42 claims 1, 3	5, 6

☒ Further documents are listed in the continuation of box C.

☒ Patent family members are listed in annex.

* Special categories of cited documents :

- *A* document defining the general state of the art which is not considered to be of particular relevance
- *E* earlier document but published on or after the international filing date
- *L* document which may throw doubts on priority claim(s) or which is cited to establish the publication date of another citation or other special reason (as specified)
- *O* document referring to an oral disclosure, use, exhibition or other means
- *P* document published prior to the international filing date but later than the priority date claimed

- *T* later document published after the international filing date or priority date and not in conflict with the application but cited to understand the principle or theory underlying the invention
- *X* document of particular relevance; the claimed invention cannot be considered novel or cannot be considered to involve an inventive step when the document is taken alone
- *Y* document of particular relevance; the claimed invention cannot be considered to involve an inventive step when the document is combined with one or more other such documents, such combination being obvious to a person skilled in the art.
- *8* document member of the same patent family

Date of the actual completion of the international search

1 July 2003

Date of mailing of the international search report

08/07/2003

Name and mailing address of the ISA

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Authorized officer

D/L TASSA LAFOR., J

INTERNATIONAL SEARCH REPORT

Inte Application No
PCT/03/00172

C.(Continuation) DOCUMENTS CONSIDERED TO BE RELEVANT

Category *	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
A	DE 299 23 976 U (BSH BOSCH SIEMENS HAUSGERAETE) 23 August 2001 (2001-08-23) figure 1 -----	16-19

INTERNATIONAL SEARCH REPORT

Inte Application No
PCT/ 03/00172

Patent document cited in search report		Publication date		Patent family member(s)	Publication date
EP 0886459	A	23-12-1998	GB	2325533 A	25-11-1998
			EP	0886459 A2	23-12-1998
			US	5961867 A	05-10-1999
<hr/>					
US 5293028	A	08-03-1994	DE	3744373 A1	14-07-1988
			FR	2609325 A1	08-07-1988
			GB	2199706 A ,B	13-07-1988
			GB	2237942 A ,B	15-05-1991
			IT	1223427 B	19-09-1990
			JP	63168121 A	12-07-1988
			KR	9614015 B1	11-10-1996
<hr/>					
DE 29923976	U	23-08-2001	DE	19960495 C1	20-09-2001
			DE	29923976 U1	23-08-2001
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PATENT COOPERATION TREATY

PCT

REC'D 26 MAY 2004

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INTERNATIONAL PRELIMINARY EXAMINATION REPORT

(PCT Article 36 and Rule 70)



Applicant's or agent's file reference P0695	FOR FURTHER ACTION See Notification of Transmittal of International Preliminary Examination Report (Form PCT/IPEA/416)	
International application No. PCT/GB 03/00172	International filing date (day/month/year) 16.01.2003	Priority date (day/month/year) 16.01.2002
International Patent Classification (IPC) or both national classification and IPC H05B3/74		
Applicant CERAMASPEED LIMITED		

- This international preliminary examination report has been prepared by this International Preliminary Examining Authority and is transmitted to the applicant according to Article 36.
- This REPORT consists of a total of 5 sheets, including this cover sheet.

☒ This report is also accompanied by ANNEXES, i.e. sheets of the description, claims and/or drawings which have been amended and are the basis for this report and/or sheets containing rectifications made before this Authority (see Rule 70.16 and Section 607 of the Administrative Instructions under the PCT).

 These annexes consist of a total of 7 sheets.

- This report contains indications relating to the following items:
 - I ☒ Basis of the opinion
 - II ☐ Priority
 - III ☐ Non-establishment of opinion with regard to novelty, inventive step and industrial applicability
 - IV ☐ Lack of unity of invention
 - V ☒ Reasoned statement under Rule 66.2(a)(ii) with regard to novelty, inventive step or industrial applicability; citations and explanations supporting such statement
 - VI ☐ Certain documents cited
 - VII ☐ Certain defects in the international application
 - VIII ☐ Certain observations on the international application

Date of submission of the demand 15.08.2003	Date of completion of this report 25.05.2004
Name and mailing address of the international preliminary examining authority:  European Patent Office - P.B. 5818 Patentlaan 2 NL-2280 HV Rijswijk - Pays Bas Tel. +31 70 340 - 2040 Tx: 31 651 epo nl Fax: +31 70 340 - 3016	Authorized Officer de la Tassa Laforgue Telephone No. +31 70 340-3696 

INTERNATIONAL PRELIMINARY EXAMINATION REPORT

International application No. PCT/GB 03/00172

I. Basis of the report

1. With regard to the **elements** of the international application (*Replacement sheets which have been furnished to the receiving Office in response to an invitation under Article 14 are referred to in this report as "originally filed" and are not annexed to this report since they do not contain amendments (Rules 70.16 and 70.17)*):

Description, Pages

4-19 as originally filed
1-3 filed with telefax on 04.03.2004

Claims, Numbers

1-21 filed with telefax on 04.03.2004

Drawings, Sheets

1/6-6/6 as originally filed

2. With regard to the **language**, all the elements marked above were available or furnished to this Authority in the language in which the international application was filed, unless otherwise indicated under this item.

These elements were available or furnished to this Authority in the following language: , which is:

- ☐ the language of a translation furnished for the purposes of the international search (under Rule 23.1(b)).
- ☐ the language of publication of the international application (under Rule 48.3(b)).
- ☐ the language of a translation furnished for the purposes of international preliminary examination (under Rule 55.2 and/or 55.3).

3. With regard to any **nucleotide and/or amino acid sequence** disclosed in the international application, the international preliminary examination was carried out on the basis of the sequence listing:

- ☐ contained in the international application in written form.
- ☐ filed together with the international application in computer readable form.
- ☐ furnished subsequently to this Authority in written form.
- ☐ furnished subsequently to this Authority in computer readable form.
- ☐ The statement that the subsequently furnished written sequence listing does not go beyond the disclosure in the international application as filed has been furnished.
- ☐ The statement that the information recorded in computer readable form is identical to the written sequence listing has been furnished.

4. The amendments have resulted in the cancellation of:

- ☐ the description, pages:
- ☐ the claims, Nos.:
- ☐ the drawings, sheets:

**INTERNATIONAL PRELIMINARY
EXAMINATION REPORT**

International application No. **PCT/GB 03/00172**

5. ☐ This report has been established as if (some of) the amendments had not been made, since they have been considered to go beyond the disclosure as filed (Rule 70.2(c)).

(Any replacement sheet containing such amendments must be referred to under item 1 and annexed to this report.)

6. Additional observations, if necessary:

V. Reasoned statement under Article 35(2) with regard to novelty, inventive step or industrial applicability; citations and explanations supporting such statement

1. Statement

Novelty (N)	Yes: Claims	1-21
	No: Claims	
Inventive step (IS)	Yes: Claims	1-21
	No: Claims	
Industrial applicability (IA)	Yes: Claims	1-21
	No: Claims	

2. Citations and explanations

see separate sheet

Re Item V

Reasoned statement under Rule 66.2(a)(ii) with regard to novelty, inventive step or industrial applicability; citations and explanations supporting such statement.

1.- Reference is made to the following document:

D1: EP-A-0 886 459 (CERAMASPEED LTD) 23 December 1998 (1998-12-23)

2.- The application relates to a method of avoiding unacceptable high temperatures of a cooking appliance.

3.1- As closest prior art to claim 1 is considered document D1, disclosing a control method of a cooking appliance (see abstract) comprising :

A glass-ceramic plate (see abstract) having an upper surface for receiving a cooking vessel and a lower surface (see Fig.2), a radiant electric heater arranged at the lower surface of a glass-ceramic cooking plate (see column 4, lines 47-57 and Fig.2), electronic control apparatus including a temperature sensor (see column 5, lines 37-41) which provides an electrical output as a function of the temperature (see Claim 1) and control means connected to the temperature sensor and to the heater for controlling energising of the heater from a power supply (see Fig.1, element 11).

The control means being adapted and arranged to energise the heater at a plurality of user selectable power levels including a full power level (column 5, lines 26-32), whereby the control means is adapted such that, when the heater is energised at the full power level the heater is energised to heat the cooking plate to as a first temperature level for a predetermined initial period and is thereafter energised to heat the cooking plate to as a second temperature level, lower than the first temperature level (see Claim 1 and Fig.3).

3.2.- The subject matter of claim 1 differs therefrom in that in D1 during the initial period the heater operates to provide an initial temperature boost allowing the temperature to exceed a safe level (above the full power temperature) for a period restricted to 10 minutes, whereas in the present application the temperature is lowered after a longer period at full power, between 20 and 50 minutes, considering that the user could have left the heater *inadvertently* energised at full power.

None of the prior art documents cited in the search report discloses an indication, hint or teaching that would lead the skilled man towards the solution as defined with the distinguishing features of claim 1 as mentioned above.

**INTERNATIONAL PRELIMINARY
EXAMINATION REPORT - SEPARATE SHEET**

International application No. PCT/GB03/00172

4.- Claims 2-21 are dependant on claim 1 and as such also meet the requirements of the PCT with respect to novelty and inventive step.

Their industrial applicability is also apparent.

- 1 -

METHOD OF AVOIDING UNACCEPTABLY HIGH TEMPERATURES OF A
WALL ADJACENT TO A COOKING APPLIANCE

This invention relates to a method of avoiding
5 unacceptably high temperatures of a wall adjacent to a
cooking appliance.

When a radiant electric heater is operating beneath a
glass-ceramic cooking plate, in order to heat a cooking
10 vessel located on an upper surface of the cooking plate,
the lower surface of the cooking plate is heated by
direct radiation from the heater and heat is transferred
through the cooking plate to the cooking vessel on the
upper surface. In free radiation conditions, that is
15 without any cooking vessel on the cooking plate, the
radiant heaters in a glass-ceramic cooktop appliance will
transmit heat to a back wall, for example a wall of a
kitchen, and to any side wall adjacent to the cooktop.
Temperature limits for the back wall and any side walls
20 are specified in European Safety Standard EN60335.

Further, in order to prevent thermal damage occurring to
the cooking plate, the temperature, particularly of the
lower surface, must be controlled. In order to control
25 the temperature of the lower surface of the glass-ceramic
cooking plate, temperature limiters are provided in
heaters to de-energise the heaters at a predetermined
temperature. Such limiters, which have generally been of
electro-mechanical construction, are set to respond to

- 2 -

the temperature of the upper surface of the cooking plate.

As a precaution, in order to meet the various
5 requirements of the glass-ceramic cooktop and appropriate safety standards, the temperature limiter is generally set to switch, in free radiation conditions, at a relatively low temperature of the upper surface (commonly referred to as top glass temperature), which may be less
10 than 550 degrees Celsius. Such an arrangement is unsatisfactory as it means that the rate of heat transfer, particularly to cooking vessels having less than ideal contact with the upper surface of the cooking plate, is reduced by premature switching of the limiter,
15 making it impossible to make maximum and optimum use of the available power of the heaters.

It is known from EP-A-0 886 459 to provide an initial temperature boost such that the temperature of a glass
20 ceramic cooking plate exceeds a predetermined continuous safe level. This is balanced by subsequently reducing the temperature such that in the longer term the continuous safe temperature is not exceeded. The initial boost is relatively short, about 10 minutes, and the
25 subsequent temperature reduction is to preserve the life of the glass ceramic cooktop, not to satisfy back wall and side wall temperature requirements.

It is an object of the present invention to overcome or
30 minimise the above problem.

- 3 -

According to the present invention there is provided a method of avoiding unacceptably high temperatures of a wall adjacent to a cooking appliance comprising:

a glass-ceramic plate having an upper surface for
5 receiving a cooking vessel and a lower surface;
a radiant electric heater arranged at the lower surface
of a glass-ceramic cooking plate; and
electronic control apparatus including:

10 a temperature sensor for monitoring temperature at
or adjacent to the cooking plate, which sensor
provides an electrical output as a function of
temperature; and

control means connected to the temperature sensor
and to the heater, for controlling energising of the
15 heater from a power supply, the control means being
adapted and arranged to energise the heater at a
plurality of user selectable power levels including
a full power level,

20 wherein

the control means is adapted such that, when the heater
is energised at the full power level, in order to avoid
unacceptably high temperatures of a wall adjacent to the
25 cooking appliance, the heater is energised to heat the
cooking plate to a first temperature level for a
predetermined initial period of 20 to 50 minutes and is
thereafter energised to heat the cooking plate to a
second temperature level, lower than the first
30 temperature level.

- 20 -

CLAIMS

1. A method of avoiding unacceptably high temperatures of a wall adjacent to a cooking appliance comprising:
- 5 a glass-ceramic plate (12, 112) having an upper surface for receiving a cooking vessel (42 136A, 136B) and a lower surface;
- a radiant electric heater (10, 110) arranged at the lower surface of a glass-ceramic cooking plate (12, 112); and
- 10 electronic control apparatus including:
- a temperature sensor (24, 140) for monitoring temperature at or adjacent to the cooking plate, which sensor provides an electrical output as a function of temperature; and
- 15 control means (30, 142) connected to the temperature sensor and to the heater, for controlling energising of the heater from a power supply (28, 134), the control means being adapted and arranged to energise the heater at a plurality of user selectable power
- 20 levels including a full power level,

characterised by

- the control means (30, 142) being adapted such that, when
- 25 the heater (10, 110) is energised at the full power level, in order to avoid unacceptably high temperatures of a wall adjacent to the cooking appliance, the heater is energised to heat the cooking plate (12, 112) to a first temperature level for a predetermined initial
- 30 period of 20 to 50 minutes and is thereafter energised to heat the cooking plate to a second temperature level, lower than the first temperature level.

2. A method according to claim 1, characterised in that
- 35 during an initial minor proportion of the predetermined

- 21 -

initial period the heater (10, 110) is energised at a boost temperature level, in excess of the first temperature level.

- 5 3. A method according to claim 1 or 2, characterised in that the second temperature level is between about 75 percent and about 85 percent of the first temperature level.
- 10 4. A method according to claim 3, characterised in that the second temperature is about 83 percent of the first temperature level.
- 15 5. A method according to any preceding claim, characterised in that the length of the predetermined initial period is dependent on the time elapsed since the control means (30, 142) was last at the full power level.
- 20 6. A method according to claim 5, characterised in that the length of the predetermined initial period is inversely proportional to the time elapsed since the control means (30, 142) was last at the full power level.
- 25 7. A method according to any preceding claim, characterised in that reduction from the first temperature level to the second temperature level is effected in a continuous manner.
- 30 8. A method according to any one of claims 1 to 6, characterised in that reduction from the first temperature level to the second temperature level is effected in a stepwise manner.

- 22 -

9. A method according to claim 8, characterised in that reduction from the first temperature level to the second temperature level is effected in a single step.

5 10. A method according to claim 9, characterised in that reduction from the first temperature level to the second temperature level is effected in a plurality of steps.

11. A method according to any preceding claim,
10 characterised in that the control means (30, 142) comprises a microprocessor-based controller (32, 144) into which the predetermined initial period and a setting for the second temperature level are programmed for automatic implementation.

15 12. A method according to any preceding claim, characterised in that the temperature sensor (24, 140) provides an electrical output as a function of temperature of the upper surface of the glass-ceramic
20 cooking plate (12, 112).

13. A method according to any preceding claim, characterised in that the temperature sensor (24, 140) comprises a device whose electrical resistance changes as
25 a function of temperature.

14. A method according to claim 13, characterised in that the temperature sensor (24, 140) comprises a platinum resistance temperature detector.

30 15. A method according to any preceding claim, characterised in that the temperature sensor (24, 140) is provided on, or spaced behind, the lower surface of the glass-ceramic cooking plate (12, 112).

35

- 23 -

16. A method according to any preceding claim,
characterised in that the heater (110) has a main heating
zone (118) at least partly surrounded by at least one
additional heating zone (120), the main heating zone
5 being energisable alone or together with the at least one
additional heating zone.

17. A method according to claim 16, characterised in
that the at least one additional heating zone (120) is
10 arranged substantially concentrically with the main
heating zone (118).

18. A method according to claim 17, characterised in
that the at least one additional heating zone (120) is
15 arranged against at least one side of the main heating
zone (118).

19. A method according to claim 18, characterised in
that at least one additional heating zone (120) is
20 arranged at opposite sides of the main heating zone
(118).

20. A method according to any one of claims 16 to 19,
characterised in that the predetermined initial time is
25 about 20 minutes to about 40 minutes when the main
heating zone (118) is energised together with the at
least one additional heating zone (120), and is about 30
minutes to about 50 minutes when the main heating zone
(118) is energised alone.

30

21. A method according to any preceding claim,
characterised in that the predetermined initial time is
about 20 minutes to about 40 minutes.

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35 U.S.C. 371

PATENT COOPERATION TREATY

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From the
INTERNATIONAL PRELIMINARY EXAMINING AUTHORITY

To:

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GRANDE BRETAGNE

DEREK JACKSON ASSOCIATES

24 MAY 2004

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NOTIFICATION OF TRANSMITTAL OF
THE INTERNATIONAL PRELIMINARY
EXAMINATION REPORT

(PCT Rule 71.1)

Date of mailing
(day/month/year)

25.05.2004

Applicant's or agent's file reference
P0695

IMPORTANT NOTIFICATION

International application No.
PCT/GB 03/00172

International filing date (day/month/year)
16.01.2003

Priority date (day/month/year)
16.01.2002

Applicant
CERAMASPEED LIMITED

1. The applicant is hereby notified that this International Preliminary Examining Authority transmits herewith the international preliminary examination report and its annexes, if any, established on the international application.
2. A copy of the report and its annexes, if any, is being transmitted to the International Bureau for communication to all the elected Offices.
3. Where required by any of the elected Offices, the International Bureau will prepare an English translation of the report (but not of any annexes) and will transmit such translation to those Offices.

4. REMINDER

The applicant must enter the national phase before each elected Office by performing certain acts (filing translations and paying national fees) within 30 months from the priority date (or later in some Offices) (Article 39(1)) (see also the reminder sent by the International Bureau with Form PCT/IB/301).

Where a translation of the international application must be furnished to an elected Office, that translation must contain a translation of any annexes to the international preliminary examination report. It is the applicant's responsibility to prepare and furnish such translation directly to each elected Office concerned.

For further details on the applicable time limits and requirements of the elected Offices, see Volume II of the PCT Applicant's Guide.

The applicant's attention is drawn to Article 33(5), which provides that the criteria of novelty, inventive step and industrial applicability described in Article 33(2) to (4) merely serve the purposes of international preliminary examination and that "any Contracting State may apply additional or different criteria for the purposes of deciding whether, in that State, the claimed inventions is patentable or not" (see also Article 27(5)). Such additional criteria may relate, for example, to exemptions from patentability, requirements for enabling disclosure, clarity and support for the claims.

Name and mailing address of the international
preliminary examining authority:



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PATENT COOPERATION TREATY

PCT

INTERNATIONAL PRELIMINARY EXAMINATION REPORT

(PCT Article 36 and Rule 70)

Applicant's or agent's file reference P0695	FOR FURTHER ACTION See Notification of Transmittal of International Preliminary Examination Report (Form PCT/PEA/416)	
International application No. PCT/GB 03/00172	International filing date (<i>day/month/year</i>) 16.01.2003	Priority date (<i>day/month/year</i>) 16.01.2002
International Patent Classification (IPC) or both national classification and IPC H05B3/74		
Applicant CERAMASPEED LIMITED		
<p>1. This international preliminary examination report has been prepared by this International Preliminary Examining Authority and is transmitted to the applicant according to Article 36.</p> <p>2. This REPORT consists of a total of 5 sheets, including this cover sheet.</p> <p><input checked="" type="checkbox"/> This report is also accompanied by ANNEXES, i.e. sheets of the description, claims and/or drawings which have been amended and are the basis for this report and/or sheets containing rectifications made before this Authority (see Rule 70.16 and Section 607 of the Administrative Instructions under the PCT).</p> <p>These annexes consist of a total of 7 sheets.</p>		
<p>3. This report contains indications relating to the following items:</p> <ul style="list-style-type: none"> I <input checked="" type="checkbox"/> Basis of the opinion II <input type="checkbox"/> Priority III <input type="checkbox"/> Non-establishment of opinion with regard to novelty, inventive step and industrial applicability IV <input type="checkbox"/> Lack of unity of invention V <input checked="" type="checkbox"/> Reasoned statement under Rule 66.2(a)(ii) with regard to novelty, inventive step or industrial applicability; citations and explanations supporting such statement VI <input type="checkbox"/> Certain documents cited VII <input type="checkbox"/> Certain defects in the international application VIII <input type="checkbox"/> Certain observations on the international application 		
Date of submission of the demand 15.08.2003	Date of completion of this report 25.05.2004	
Name and mailing address of the international preliminary examining authority:  European Patent Office - P.B. 5818 Patentlaan 2 NL-2280 HV Rijswijk - Pays Bas Tel. +31 70 340 - 2040 Tx: 31 651 epo nl Fax: +31 70 340 - 3016	Authorized Officer de la Tassa Laforgue Telephone No. +31 70 340-3696 <div style="text-align: right;">  </div>	

**INTERNATIONAL PRELIMINARY
EXAMINATION REPORT**

International application No. PCT/GB 03/00172

I. Basis of the report

1. With regard to the **elements** of the international application (*Replacement sheets which have been furnished to the receiving Office in response to an invitation under Article 14 are referred to in this report as "originally filed" and are not annexed to this report since they do not contain amendments (Rules 70.16 and 70.17)*):

Description, Pages

4-19 as originally filed
1-3 filed with telefax on 04.03.2004

Claims, Numbers

1-21 filed with telefax on 04.03.2004

Drawings, Sheets

1/6-6/6 as originally filed

2. With regard to the **language**, all the elements marked above were available or furnished to this Authority in the language in which the international application was filed, unless otherwise indicated under this item.

These elements were available or furnished to this Authority in the following language: , which is:

- ☐ the language of a translation furnished for the purposes of the international search (under Rule 23.1(b)).
☐ the language of publication of the international application (under Rule 48.3(b)).
☐ the language of a translation furnished for the purposes of international preliminary examination (under Rule 55.2 and/or 55.3).

3. With regard to any **nucleotide and/or amino acid sequence** disclosed in the international application, the international preliminary examination was carried out on the basis of the sequence listing:

- ☐ contained in the international application in written form.
☐ filed together with the international application in computer readable form.
☐ furnished subsequently to this Authority in written form.
☐ furnished subsequently to this Authority in computer readable form.
☐ The statement that the subsequently furnished written sequence listing does not go beyond the disclosure in the international application as filed has been furnished.
☐ The statement that the information recorded in computer readable form is identical to the written sequence listing has been furnished.

4. The amendments have resulted in the cancellation of:

- ☐ the description, pages:
☐ the claims, Nos.:
☐ the drawings, sheets:

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EXAMINATION REPORT**

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5. ☐ This report has been established as if (some of) the amendments had not been made, since they have been considered to go beyond the disclosure as filed (Rule 70.2(c)).

(Any replacement sheet containing such amendments must be referred to under item 1 and annexed to this report.)

6. Additional observations, if necessary:

V. Reasoned statement under Article 35(2) with regard to novelty, inventive step or industrial applicability; citations and explanations supporting such statement

1. Statement

Novelty (N)	Yes: Claims	1-21
	No: Claims	
Inventive step (IS)	Yes: Claims	1-21
	No: Claims	
Industrial applicability (IA)	Yes: Claims	1-21
	No: Claims	

2. Citations and explanations

see separate sheet

Re Item V

Reasoned statement under Rule 66.2(a)(ii) with regard to novelty, inventive step or industrial applicability; citations and explanations supporting such statement.

1.- Reference is made to the following document:

D1: EP-A-0 886 459 (CERAMASPEED LTD) 23 December 1998 (1998-12-23)

2.- The application relates to a method of avoiding unacceptable high temperatures of a cooking appliance.

3.1- As closest prior art to claim 1 is considered document D1, disclosing a control method of a cooking appliance (see abstract) comprising :

A glass-ceramic plate (see abstract) having an upper surface for receiving a cooking vessel and a lower surface (see Fig.2), a radiant electric heater arranged at the lower surface of a glass-ceramic cooking plate (see column 4, lines 47-57 and Fig.2), electronic control apparatus including a temperature sensor (see column 5, lines 37-41) which provides an electrical output as a function of the temperature (see Claim 1) and control means connected to the temperature sensor and to the heater for controlling energising of the heater from a power supply (see Fig.1, element 11).

The control means being adapted and arranged to energise the heater at a plurality of user selectable power levels including a full power level (column 5, lines 26-32), whereby the control means is adapted such that, when the heater is energised at the full power level the heater is energised to heat the cooking plate to as a first temperature level for a predetermined initial period and is thereafter energised to heat the cooking plate to as a second temperature level, lower than the first temperature level (see Claim 1 and Fig.3).

3.2.- The subject matter of claim 1 differs therefrom in that in D1 during the initial period the heater operates to provide an initial temperature boost allowing the temperature to exceed a safe level (above the full power temperature) for a period restricted to 10 minutes, whereas in the present application the temperature is lowered after a longer period at full power, between 20 and 50 minutes, considering that the user could have left the heater *inadvertently* energised at full power.

None of the prior art documents cited in the search report discloses an indication, hint or teaching that would lead the skilled man towards the solution as defined with the distinguishing features of claim 1 as mentioned above.

**INTERNATIONAL PRELIMINARY
EXAMINATION REPORT - SEPARATE SHEET**

International application No. PCT/GB03/00172

4.- Claims 2-21 are dependant on claim 1 and as such also meet the requirements of the PCT with respect to novelty and inventive step.
Their industrial applicability is also apparent.

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DT15 PCT/PTO 07 JUL 2004
PCT/GB03/00172

1 -

APPARATUS AND METHOD FOR CONTROLLING AN ELECTRIC HEATING ASSEMBLY

This invention relates to an apparatus and a method for
5 controlling an electric heating assembly in which a
radiant electric heater is arranged beneath a glass-
ceramic cooking plate in a cooking appliance.

When a radiant electric heater is operating beneath a
10 glass-ceramic cooking plate, in order to heat a cooking
vessel located on an upper surface of the cooking plate,
the lower surface of the cooking plate is heated by
direct radiation from the heater and heat is transferred
through the cooking plate to the cooking vessel on the
15 upper surface. In free radiation conditions, that is
without any cooking vessel on the cooking plate, the
radiant heaters in a glass-ceramic cooktop appliance will
transmit heat to a back wall, for example a wall of a
kitchen, and to any side wall adjacent to the cooktop.
20 Temperature limits for the back wall and any side walls
are specified in European Safety Standard EN60335.

Further, in order to prevent thermal damage occurring to
the cooking plate, the temperature, particularly of the
25 lower surface, must be controlled. In order to control
the temperature of the lower surface of the glass-ceramic
cooking plate, temperature limiters are provided in
heaters to de-energise the heaters at a predetermined
temperature. Such limiters, which have generally been of
30 electro-mechanical construction, are set to respond to
the temperature of the upper surface of the cooking
plate.

As a precaution, in order to meet the various
35 requirements of the glass-ceramic cooktop and appropriate

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safety standards, the temperature limiter is generally set to switch, in free radiation conditions, at a relatively low temperature of the upper surface (commonly referred to as top glass temperature), which may be less than 550 degrees Celsius. Such an arrangement is unsatisfactory as it means that the rate of heat transfer, particularly to cooking vessels having less than ideal contact with the upper surface of the cooking plate, is reduced by premature switching of the limiter, making it impossible to make maximum and optimum use of the available power of the heaters.

It is known from EP-A-0 886 459 to provide an initial temperature boost such that the temperature of a glass ceramic cooking plate exceeds a predetermined continuous safe level. This is balanced by subsequently reducing the temperature such that in the longer term the continuous safe temperature is not exceeded. The initial boost is relatively short, about 10 minutes, and the subsequent temperature reduction is to preserve the life of the glass ceramic cooktop, not to satisfy back wall and side wall temperature requirements.

It is an object of the present invention to overcome or minimise the above problem.

According to one aspect of the present invention there is provided apparatus for providing electronic control of an electric heating assembly in which a radiant electric heater is arranged at a lower surface of a glass-ceramic cooking plate, the cooking plate having an upper surface for receiving a cooking vessel, the apparatus comprising: a temperature sensor for monitoring temperature at or adjacent to the cooking plate, which sensor provides an electrical output as a function of temperature; and

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control means connected to the temperature sensor and to the heater, for controlling energising of the heater from a power supply, the control means being adapted and arranged to energise the heater at a plurality of user
5 selectable power levels including a full power level, wherein when the heater is energised at the full power level it is energised to heat the cooking plate to a first temperature level for a predetermined initial period of 20 to 50 minutes and is thereafter energised at
10 a second temperature level, lower than the first temperature level.

According to a further aspect of the present invention there is provided a method of providing electronic
15 control of an electric heating assembly in which a radiant electric heater is arranged at a lower surface of a glass-ceramic cooking plate, the cooking plate having an upper surface for receiving a cooking vessel, the method comprising: providing a temperature sensor for
20 monitoring temperature at or adjacent to the cooking plate, which sensor provides an electrical output as a function of temperature; and providing control means connected to the temperature sensor and to the heater, for controlling energising of the heater from a power
25 supply, the control means being adapted and arranged to energise the heater at a plurality of user selectable power levels including a full power level, wherein when the heater is energised at the full power level it is energised to heat the cooking plate to a first
30 temperature level during a predetermined initial period of 20 to 50 minutes and is thereafter energised at a second temperature level, lower than the first temperature level.

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CLAIMS

1. Apparatus for providing electronic control of an electric heating assembly in which a radiant electric heater (10, 110) is arranged at a lower surface of a glass-ceramic cooking plate (12, 112), the cooking plate having an upper surface for receiving a cooking vessel (42, 136A, 136B), the apparatus comprising: a temperature sensor (24, 140) for monitoring temperature at or adjacent to the cooking plate, which sensor provides an electrical output as a function of temperature; and control means (30, 142) connected to the temperature sensor and to the heater, for controlling energising of the heater from a power supply (28, 134), the control means being adapted and arranged to energise the heater at a plurality of user selectable power levels including a full power level, characterised in that when the heater (10, 110) is energised at the full power level it is energised to heat the cooking plate (12, 112) to a first temperature level for a predetermined initial period of 20 to 50 minutes and is thereafter energised to heat the cooking plate to a second temperature level, lower than the first temperature level.

2. Apparatus as claimed in claim 1, characterised in that during an initial minor proportion of the predetermined initial period the heater (10, 110) is energised at a boost temperature level, in excess of the first temperature level.

3. Apparatus as claimed in any preceding claim, characterised in that the second temperature level is between about 75 percent and about 85 percent of the first temperature level.

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4. Apparatus as claimed in claim 3, characterised in that the second temperature level is about 83 percent of the first temperature level.
- 5 5. Apparatus as claimed in any preceding claim, characterised in that the length of the predetermined initial period is dependent on the time elapsed since the control means (30, 142) was last at the full power level.
- 10 6. Apparatus as claimed in claim 5, characterised in that the length of the predetermined initial period is inversely proportional to the time elapsed since the control means (30, 142) was last at the full power level.
- 15 7. Apparatus as claimed in any preceding claim, characterised in that reduction from the first temperature level to the second temperature level is effected in a continuous manner.
- 20 8. Apparatus as claimed in any one of claims 1 to 6, characterised in that reduction from the first temperature level to the second temperature level is effected in a stepwise manner.
- 25 9. Apparatus as claimed in claim 8, characterised in that reduction from the first temperature level to the second temperature level is effected in a single step.
10. Apparatus as claimed in claim 8, characterised in
30 that reduction from the first temperature level to the second temperature level is effected in a plurality of steps.
11. Apparatus as claimed in any preceding claim,
35 characterised in that the control means (30, 142)

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comprises a microprocessor-based controller (32, 144) into which the predetermined initial period and a setting for the second temperature level are permanently programmed for automatic implementation.

5

12. Apparatus as claimed in any preceding claim, characterised in that the temperature sensor (24, 140) provides an electrical output as a function of temperature of the upper surface of the glass-ceramic cooking plate (12, 112).

10

13. Apparatus as claimed in any preceding claim, characterised in that the temperature sensor (24, 140) comprises a device whose electrical resistance changes as a function of temperature.

15

14. Apparatus as claimed in claim 13, characterised in that the temperature sensor (24, 140) comprises a platinum resistance temperature detector.

20

15. Apparatus as claimed in any preceding claim, characterised in that the temperature sensor (24, 140) is provided on, or spaced behind, the lower surface of the glass-ceramic cooking plate (12, 112).

25

16. Apparatus as claimed in any preceding claim, characterised in that the heater (110) has a main heating zone (118) at least partly surrounded by at least one additional heating zone (120), the main heating zone being energisable alone or together with the at least one additional heating zone.

30

17. Apparatus as claimed in claim 16, characterised in that the at least one additional heating zone (120) is

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arranged substantially concentrically with the main heating zone (118).

18. Apparatus as claimed in claim 16, characterised in
5 that the at least one additional heating zone (120) is arranged against at least one side of the main heating zone (118).

19. Apparatus as claimed in claim 18, characterised in
10 that at least one additional heating zone (120) is arranged at opposite sides of the main heating zone (118).

20. Apparatus as claimed in any one of claims 16 to 19,
15 characterised in that the predetermined initial time is about 20 minutes to about 40 minutes when the main heating zone (118) is energised together with the at least one additional heating zone (120), and is about 30 minutes to about 50 minutes when the main heating zone
20 (118) is energised alone.

21. Apparatus as claimed in any preceding claim, characterised in that the predetermined initial time is about 20 minutes to about 40 minutes.

25

22. A method of providing electronic control of an electric heating assembly in which a radiant electric heater (10, 110) is arranged at a lower surface of a glass-ceramic cooking plate (12, 112), the cooking plate
30 having an upper surface for receiving a cooking vessel (42, 136A, 136B), the method comprising: providing a temperature sensor (24, 140) for monitoring temperature at or adjacent to the cooking plate, which sensor provides an electrical output as a function of
35 temperature; and providing control means (30, 142)

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connected to the temperature sensor and to the heater,
for controlling energising of the heater from a power
supply, the control means being adapted and arranged to
energise the heater at a plurality of user selectable
5 power levels including a full power level, characterised
in that when the heater (10, 110) is energised at the
full power level it is energised to heat the cooking
plate (12, 112) to a first temperature level during a
predetermined initial period of 20 to 50 minutes and is
10 thereafter energised to heat the cooking plate to a
second temperature level, lower than the first
temperature level.

23. A method according to claim 22, characterised in
15 that during an initial minor proportion of the
predetermined initial period the heater (10, 110) is
energised at a boost temperature level, in excess of the
first temperature level.

20 24. A method according to claim 22 or 23, characterised
in that the second temperature level is between about 75
percent and about 85 percent of the first temperature
level.

25 25. A method according to claim 24, characterised in
that the second temperature is about 83 percent of the
first temperature level.

26. A method according to any one of claims 22 to 25,
30 characterised in that the length of the predetermined
initial period is dependent on the time elapsed since the
control means (30, 142) was last at the full power level.

27. A method according to claim 26, characterised in
35 that the length of the predetermined initial period is

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inversely proportional to the time elapsed since the control means (30, 142) was last at the full power level.

28. A method according to any one of claims 22 to 27,
5 characterised in that reduction from the first temperature level to the second temperature level is effected in a continuous manner.

29. A method according to any one of claims 22 to 27,
10 characterised in that reduction from the first temperature level to the second temperature level is effected in a stepwise manner.

30. A method according to claim 29, characterised in
15 that reduction from the first temperature level to the second temperature level is effected in a single step.

31. A method according to claim 30, characterised in
that reduction from the first temperature level to the
20 second temperature level is effected in a plurality of steps.

32. A method according to any one of claims 22 to 31,
characterised in that the control means (30, 142)
25 comprises a microprocessor-based controller (32, 144) into which the predetermined initial period and a setting for the second temperature level are programmed for automatic implementation.

30 33. A method according to any one of claims 22 to 32, characterised in that the temperature sensor (24, 140) provides an electrical output as a function of temperature of the upper surface of the glass-ceramic cooking plate (12, 112).

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34. A method according to any one of claims 22 to 33, characterised in that the temperature sensor (24, 140) comprises a device whose electrical resistance changes as a function of temperature.

5

35. A method according to claim 34, characterised in that the temperature sensor (24, 140) comprises a platinum resistance temperature detector.

10 36. A method according to any one of claims 22 to 35, characterised in that the temperature sensor (24, 140) is provided on, or spaced behind, the lower surface of the glass-ceramic cooking plate (12, 112).

15 37. A method according to any one of claims 22 to 36, characterised in that the heater (110) has a main heating zone (118) at least partly surrounded by at least one additional heating zone (120), the main heating zone being energisable alone or together with the at least one
20 additional heating zone.

38. A method according to claim 37, characterised in that the at least one additional heating zone (120) is arranged substantially concentrically with the main
25 heating zone (118).

39. A method according to claim 37, characterised in that the at least one additional heating zone (120) is arranged against at least one side of the main heating
30 zone (118).

40. A method according to claim 39, characterised in that at least one additional heating zone (120) is arranged at opposite sides of the main heating zone
35 (118).

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41. A method according to any one of claims 37 to 40,
characterised in that the predetermined initial time is
about 20 minutes to about 40 minutes when the main
heating zone (118) is energised together with the at
5 least one additional heating zone (120), and is about 30
minutes to about 50 minutes when the main heating zone
(118) is energised alone.

42. A method according to any one of claims 22 to 41,
10 characterised in that the predetermined initial time is
about 20 minutes to about 40 minutes.

43. An electric heating assembly whenever controlled by
the method of any of claims 22 to 42.

INTERNATIONAL SEARCH REPORT

Inte 1st Application No
PCT/03/00172**A. CLASSIFICATION OF SUBJECT MATTER**
IPC 7 H05B3/74

According to International Patent Classification (IPC) or to both national classification and IPC

B. FIELDS SEARCHEDMinimum documentation searched (classification system followed by classification symbols)
IPC 7 H05B

Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched

Electronic data base consulted during the international search (name of data base and, where practical, search terms used)

EP0-Internal, PAJ

C. DOCUMENTS CONSIDERED TO BE RELEVANT

Category *	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
X	EP 0 886 459 A (CERAMASPEED LTD) 23 December 1998 (1998-12-23)	1-4,7-43
Y	abstract column 1, line 1-11 column 1, line 42-54 column 2, line 46-50 column 5, line 42-55 column 6, line 10-25 column 7, line 3-6 claims 1,17,18,22 figures 1-3	5,6
Y	---- US 5 293 028 A (PAYNE THOMAS R) 8 March 1994 (1994-03-08) abstract column 6, line 27-33 column 8, line 36-42 claims 1,3 ---- -/-	5,6

☒ Further documents are listed in the continuation of box C.☒ Patent family members are listed in annex.

* Special categories of cited documents :

- *A* document defining the general state of the art which is not considered to be of particular relevance
- *E* earlier document but published on or after the international filing date
- *L* document which may throw doubts on priority claim(s) or which is cited to establish the publication date of another citation or other special reason (as specified)
- *O* document referring to an oral disclosure, use, exhibition or other means
- *P* document published prior to the international filing date but later than the priority date claimed

T later document published after the international filing date or priority date and not in conflict with the application but cited to understand the principle or theory underlying the invention

X document of particular relevance; the claimed invention cannot be considered novel or cannot be considered to involve an inventive step when the document is taken alone

Y document of particular relevance; the claimed invention cannot be considered to involve an inventive step when the document is combined with one or more other such documents, such combination being obvious to a person skilled in the art.

G document member of the same patent family

Date of the actual completion of the international search

1 July 2003

Date of mailing of the international search report

08/07/2003

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INTERNATIONAL SEARCH REPORT

Inte Application No
PCT/8/00172

C.(Continuation) DOCUMENTS CONSIDERED TO BE RELEVANT

Category *	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
A	DE 299 23 976 U (BSH BOSCH SIEMENS HAUSGERAETE) 23 August 2001 (2001-08-23) figure 1 -----	16-19

INTERNATIONAL SEARCH REPORT

Inte 1st Application No
PCT/G 8/00172

Patent document cited in search report		Publication date		Patent family member(s)		Publication date
EP 0886459	A	23-12-1998	GB	2325533 A		25-11-1998
			EP	0886459 A2		23-12-1998
			US	5961867 A		05-10-1999

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			FR	2609325 A1		08-07-1988
			GB	2199706 A ,B		13-07-1988
			GB	2237942 A ,B		15-05-1991
			IT	1223427 B		19-09-1990
			JP	63168121 A		12-07-1988
			KR	9614015 B1		11-10-1996

DE 29923976	U	23-08-2001	DE	19960495 C1		20-09-2001
			DE	29923976 U1		23-08-2001
